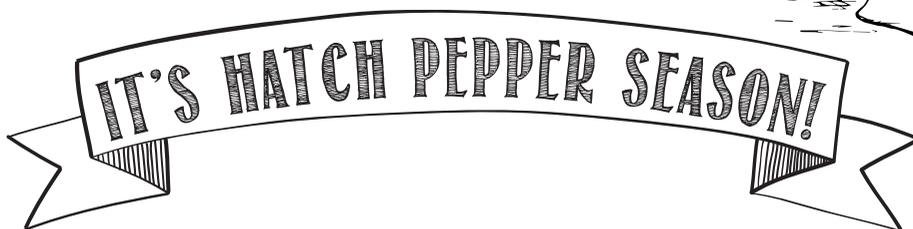


CURD NEWS

Curd News is a fun way for us to share our world of cheese with our cheese loving customers. This monthly article will introduce you to cheese and cheesemakers from across the globe, new and old products and cheese tastings in our stores. We will share tips on entertaining with cheese, cheese pairings and share our favorite recipes.



It is August and Bristol Farms is officially launching our Hatch Chile Season! These peppers are only available for a very short time. They are only grown in the Hatch Valley in New Mexico and are a favorite for many people. Although these Chile's can be eaten raw, they are best roasted over open flames and sold in bulk to their adoring fans. The peppers range from mild to hot, and are used in everything from scrambled eggs to Chile rellenos. When roasted, the flavor becomes smoky, earthy and slightly spicy. These peppers are sure to become a family favorite once you taste them.

Make sure and look for all the Hatch Chile items throughout the store. From baked goods to cheese, you will find some unique flavors that will wow your tastebuds.

HATCH PEPPER CHEESE

BEEMSTER HATCH PEPPER GOUDA

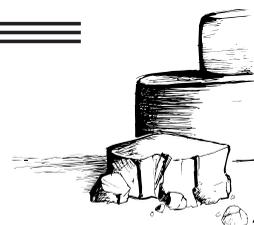
Beemster is a farmer-owned cooperative that was founded in 1901. They have committed to the health and happiness of their cows, farmers and our planet. To Beemster, the cows are treated like family. Their cows graze on pesticide-free pastures and they never use artificial growth hormones or antibiotics. Because of these practices, the Beemster cows produce rich, creamy milk resulting in exceptional cheese.

While we carry Beemster cheese year-round, this cheese comes to us once a year when the Hatch Pepper season starts. This is a wonderful blend of mild, sweet, creamy Gouda and peppery Hatch Chiles. This Gouda can be enjoyed on its own, or melted in a quesadilla, on beans, tacos and even in a pepper fondue.

Beer pairings: Citrusy Beer
Wine pairings: White Wine

HATCH PEPPER CHEDDAR

Hennings smooth aged cheddar is blended perfectly with authentic Hatch Chile from New Mexico. This combination of flavors allows the Hatch Pepper flavor to come through without the heat. This cheese is great in recipes, from enchiladas to dips to breakfast casseroles.



BRISTOL'S OWN HATCH PEPPER CHEESE SPREAD

Our own masterpiece! This spread is blended with cream cheese, cheddar and mild hatch chiles. This wonderful spread can be enjoyed with crackers, or can be used for cooking! You can use it as a base for Mac&Cheese, spread it on a crusty baguette and broil even stuff chicken breast and bake. The possibilities are endless.

MANGO FIRE CHEDDAR

Looking for something sweet and spicy? Mango Fire Cheddar is here for a limited time. This aged cheddar is sweet from the mango, and spicy from habanero peppers. Snack on it as is, or try cooking with it. Mango Fire Cheddar makes a great chicken quesadilla, adding a whole new dimension of flavor.

WORTH A MENTION...

Did you know you can grill our baked Brie's?

We have three flavors to choose from:

Plain
Fig
Walnut

Method:

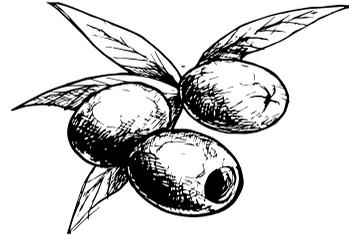
Warm grill to 350

Cover brie loosely in foil (seam side up)

Place brie on indirect heat for 10-15 minutes (with grill closed, checking temp of grill often, not to exceed 350)

Open foil, leave on another 3-5 minutes (grill closed)

Try serving with grilled peaches, nectarines – most stone fruit would work!



DONT MISS OUT!

Celebrate the full moon on August 3rd with 40% off Cypress Grove Midnight Moon!

(One day only, August 3rd, while supplies last)

HENNING'S HATCH PEPPER CHEDDAR CORN DIP

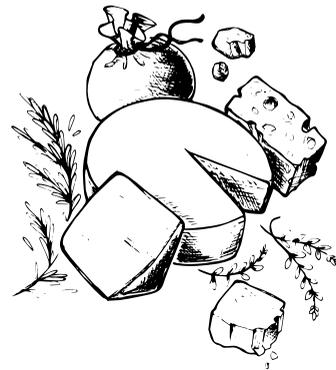
SERVINGS: 12

INGREDIENTS:

- 2 tablespoons Olive Oil
- 3 cloves Garlic, minced
- 1 1/2 cups White Onion, chopped
- 3/4 cup Colored Pepper, small diced
- 1 bunch Green Onion, chopped
- 5 1/2 cups Fresh or Frozen Sweet Corn, thawed and drained
- 3 tablespoons Fresh Lime Juice
- 1/4 teaspoon Cumin
- 1 tablespoon Sugar
- 1 cup Real Mayo
- 8 ounces Cream Cheese
- 12 ounces Henning's Hatch Pepper Heritage Cheddar, shredded

COOKING DIRECTIONS

In a large sauté pan over medium high heat, heat olive oil and sauté garlic, white onion, and colored pepper. If using fresh sweet corn, sauté with onion, garlic and green pepper. Sauté for 2 minutes and add green onion, thawed sweet corn, lime juice, cumin and sugar. Stir in mayo, cream cheese and shredded hatched pepper cheddar. Heat till cheese is melted. Serve warm with tortilla chips.



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